

Program Name	Certificate III in Restaurant Services
Program Description	This course is designed to provide the participants with the theory knowledge & practical life skills that is required to work in the hotel & catering industry or any food service.
Majors	Restaurant Services
Minimum Requirements	Pass in Year 11, with 50% or more marks in English
Program Type	Certificate

Course Code	Course Name	Credit Points
	Core Courses:	
	Year 1: Semester 1	
COM303Sem	Introduction to Communication Literacy	5
FBV301Sem	Introduction to Restaurant Services	10
FBV305Sem	Restaurant Safety, Sanitation & Hygiene	10
FBV306Sem	Study of Wine & Alcohol	10
FBV303Sem	Managing a Restaurant Business	10
	Credit Points	45
	Year 1: Semester 2	
COM304Sem	Workplace Communication	5
CKY301Sem	Introduction to Cookery Skills	10
CIN302Sem	Computing Skills	10
FBV302Sem	Bar Services, Mock-tails, Cocktails and Beverage Mixing	10
FBV304Sem	Basics of Banqueting & Functions	10
	Credit Points	45
	Total Credit Points	90
DIA Directed Industrial Attachment 2 months : Assisting with Employment		